

grazing

australian marinated mixed olives* 6.5

edamame beans 5
w/ wakame salt*

chipotle spiced crispy chickpeas* 4

sourdough 4
w/ extra virgin olive oil + za'atar

grilled ciabatta 4
w/ garlic butter or olive tapenade

oysters

4e

natural
w/ chardonnay dressing*

crisp fried
w/ sesame + soy dressing

sake shot
w/ ponzu + mirin*

plate
natural, fried + sake

½ dz / 24 or **dz / 48**

a 10% penalty rate surcharge applies on sundays and public holidays
* gluten free ^ contains nuts please inform your waiter of any allergies

entrées

fish croquettes w/ sweet chilli sauce	18 / 28
crisp fried soft shell crab w/ espelette mayonnaise, chilli + shallots	22 / 32
salt + pepper squid w/ chilli, garlic, coriander + lime*	16 / 24
steamed mussels w/ cider, bacon lardons + soubise sauce*	½ kg - 22 1 kg - 36
grilled sardines w/ sambal, fried shallots + coriander*	22
local green pear + wild rocket salad w/ parmesan, roasted almonds + honey mustard dressing^*	16

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main courses

fish + chips crisp fried in aged beer batter w/ tartare + lemon	26
snapper pie w/ roast garlic, broccolini + soubise sauce	36
madras fish curry w/ basmati rice, coconut raita + flat bread *optional	28
grilled cape grim sirloin^{250g} w/ shallot mash, green peppercorn + mustard butter*	36
baby octopus + calamari linguine w/ house-made tomato sauce + basil salsa verde	32

crustaceans

wild king prawns queensland	min 200g +100g	27 13
moreton bay bugs queensland	300g	34
whole lobsters at least 24 hours notice required	per 100g	m.p

roasted with your
choice of:

- black garlic butter w/ saffron aioli

or

- preserved lemon butter w/ juniper aioli

sides

chips*	7.5
potato mash*	7.5
rosemary + parmesan polenta chips* w/ piquillo sauce	12
baby spinach + beetroot w/ goats cheese, pine nuts + citrus, hazelnut dressing*^	13
steamed greens w/ citrus, hazelnut dressing*^	7.5
rocket salad w/ house dressing*	7.5
black board garnishes available as sides	9